

CORRECTIVE ACTION REPORT

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	LIDO - MARKET CAFÉ HOT GALLEY	21	1	No
THE LOWER INTERIOR DOOR GASKETS WERE SPLIT IN UPRIGHT COMBINATION OVENS 125149 AND 125150.				
Corrective Action: Gasket replaced during inspection.				
2	LIDO - MARKET CAFÉ DISHWASH	22	0	No
THE PORT SIDE CONVEYOR GLASSWASH MACHINE AND THE FLIGHT-TYPE CONVEYOR DISHWASH MACHINE HAD MOUNTED FINAL RINSE THERMOMETERS WHICH REGISTERED 166-170 °F DURING ACTIVE USE. THE DISH LEVEL TEMPERATURES WERE 160 °F.				
Corrective Action: Final Rinse Temperature thermometers calibrated. Dish temperature level is closely monitored and within the limits.				
3	PLANET KIDS CHILDREN CENTER	41	0	No
THERE WAS NO SUPPLY OF DIAPERS IN THE DIAPER CHANGE AREA. THIS ITEM WAS CORRECTED DURING THE INSPECTION.				
Corrected during inspection.				
4	POTABLE WATER - TANK CLEANING	08	0	No
GOOD DETAIL OF THE PROCEDURE FOLLOWED DURING CLEANING AND REFILLING OF POTABLE WATER TANKS FOR INSPECTION/MAINTENANCE, BUT NO CHLORINATION CONCENTRATION OR CONTACT TIME WAS LISTED IN THE RECORD.				
Corrective Action: Chlorination concentration is now entered into the Amos system for the Potable Water Tanks.				
5	BEER GARDEN	33	0	No
THE ALUMINUM DECK FOUNDATIONS AND GUTTERWAYS THROUGHOUT THE PANTRY WERE DETERIORATING, WITH SURFACES BECOMING INITIALLY DISCOLORED AND ROUGH, TO OTHERS WITH PITTING OF THE METAL SURFACE WHICH MAKES CLEANING DIFFICULT.				
Corrective Action: The Deck Foundations and Gutter-ways will be replaced by Stainless Steel in Dry-Dock May 2004.				
6	SPINNAKER BAR	36	0	No
THE TWO DECKHEAD MOUNTED LIGHTS IN THE PORT END OF THE FRONT BAR WERE NOT SHIELDED OR SHATTER-RESISTANT BULBS.				
Corrective Action: The lights are now shielded.				
7	COVA CAFÉ	28	0	No
ALL THE PREVIOUSLY CLEANED GLASSWARE STORED IN THE UNDERCOUNTER CABINET AT THE BACK BAR COUNTER WERE IN AN UPRIGHT POSITION, RATHER THAN INVERTED.				
Corrective Action: This was corrected during inspection. Correct procedure in place.				
8	MAIN GALLEY - COFFEE STATION (AQUA)	21	1	No
TWO HOLES WERE NOTED ON THE COUNTERTOP NEAR THE FAUCET OF THE PREP SINK.				
Corrective Action: The holes are now sealed and the surface is easy cleanable.				
9	MAIN GALLEY - AQUA GALLEY	21	1	No
THE EQUIPMENT INSTRUCTION LABELS ON THE EXTERIOR OF THE JUNOLINE AIR-O-STEAM CONVECTION OVENS WERE PEELING, MAKING THE SURFACES DIFFICULT TO CLEAN. THIS ITEM WAS CORRECTED DURING THE INSPECTION.				
Corrected during inspection.				

10	MAIN GALLEY - AQUA GALLEY	21	1	No
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PEELING SOFT SEALANT WAS NOTED ON THE EXTERIOR OF THE DEEP FAT FRYER. THIS ITEM WAS CORRECTED DURING THE INSPECTION.

Corrected during inspection.

11	MAIN GALLEY - POTWASH AREA	20	0	No
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A WHIPPING BOWL WAS FOUND WITH A MISSING HANDLE AND HOLES, MAKING THE BOWL NOT EASILY CLEANABLE. THIS ITEM WAS DISCARDED DURING THE INSPECTION.

Corrected during inspection.

12	MAIN GALLEY - COLD PANTRY (VERSAILLES)	26	0	Yes
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SIX OF 132 PREVIOUSLY CLEANED PLATES WERE FOUND SOILED WITH SMALL AMOUNTS OF FOOD RESIDUE AND STORED AS CLEAN ON THE CLEAN STORAGE RACK.

Corrective Action: This closely monitored. Frequent inspections carried out and instruction given to responsible crew.

13	MAIN GALLEY - COFFEE STATION (VERSAILLES)	21	1	No
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A PLATE TROLLEY IN A WALK-IN REFRIGERATION UNIT WAS FOUND WITH PEELING AND RUSTING SURFACES, MAKING IT DIFFICULT TO CLEAN.

Corrective Action: Trolley taken out of service. All trolleys inspected and found easy cleanable.

14	MAIN GALLEY - LIQUOR BOX	36	0	No
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A FLUORESCENT LIGHT ON THE DECKHEAD WAS BLOWN OUT, REDUCING THE ARTIFICIAL LIGHTING IN THE AREA.

Corrective Action: Lights replaced.

15	MAIN GALLEY - DISHWASH AREA (VERSAILLES)	22	0	No
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TWO OF THE FINAL RINSE SPRAY NOZZLES ON THE GLASS WASH WERE NOT OPERATING PROPERLY. ONE WASH CYCLE NOZZLE WAS CLOGGED WITH GLASS. THIS ITEM WAS CORRECTED DURING THE INSPECTION.

Corrected during inspection

16	CREW GALLEY	21	1	No
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A GASKET ON THE DOOR OF THE ALTO SHAAM OVEN WAS DAMAGED.

Corrective Action: The gasket is replaced.

17	PROVISIONS - DK 3 HOT BUFFET STATION	33	0	No
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A FEW BROKEN AND CRACKED DECK TILES WERE NOTED NEAR THE DECK DRAIN. SOME RECESSED GROUT WAS NOTED AROUND THE SAME DECK DRAIN.

Corrective Action: All Broken and cracked tiles are replaced and the grouting was re-done.

18	MAIN GALLEY - BAKERY	33	0	No
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A PROFILE STRIP WAS SEPARATING AT THE BASE OF THE SVEBA DAHLEN OVEN.

Corrective Action: Profile strip has been replaced.

19 **COMMENT**

* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

20 **COMMENT**

* 0 No

THE OVERALL MANAGEMENT AND OPERATIONS IN GALLEYS, BARS, POTABLE WATER, POOLS, SPAS, HOUSEKEEPING, AND PEST MANAGEMENT PROGRAM AREAS WAS EXCELLENT TODAY.